

# *MANUAL BBQ*

## *THE CHARCOAL KETTLE BARBECUE*

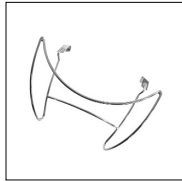


City Charcoal 420  
Easy Charcoal 480  
Rover 480  
Easy Charcoal 570  
Rover 570  
Classic Charcoal 570MX





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Item #: 18.291.08



Item #: 18.291.05



Item #: 14.112.35



Item #: 14.112.36



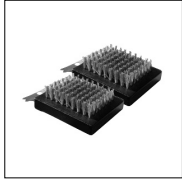
Item #: 14.112.33



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Item #: 14.112.18



Item #: 14.112.23



Item #: 14.491.10



Item #: 14.421.16



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Item #: 14.112.24



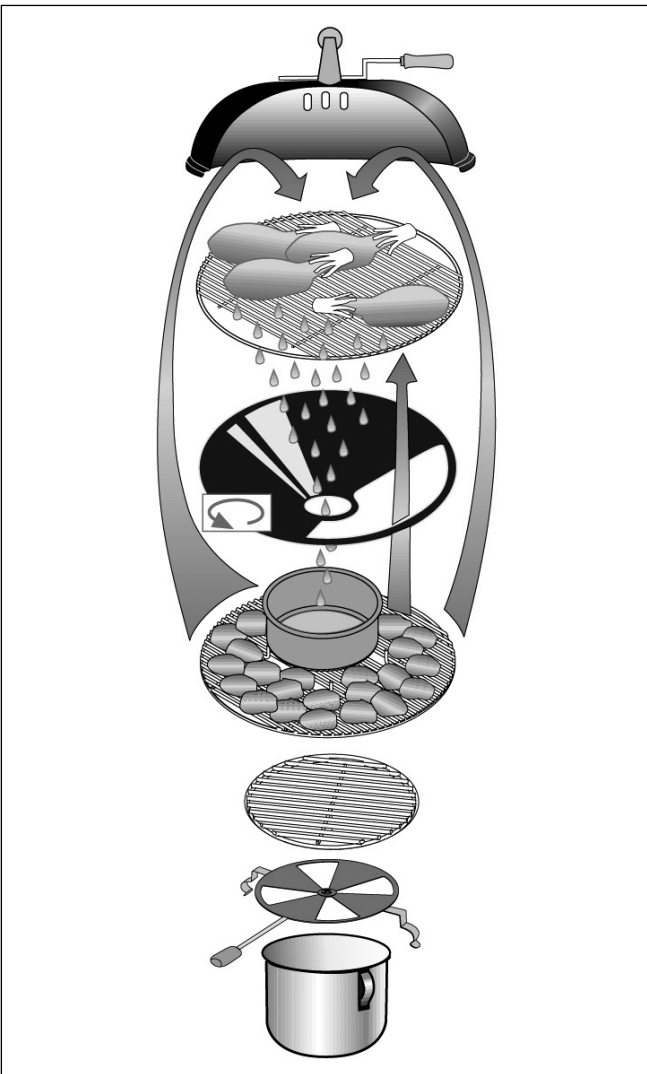
Item #: various



Item #: 14.520.02



Item #: 18.221.08









## THE CHARCOAL KETTLE BARBECUE

### User Guide

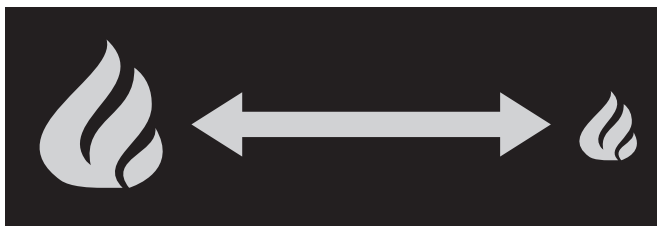
**IMPORTANT:** Please write the serial number of your barbecue immediately on the back page of this manual. Depending on the model the serial number can be found on the data sticker which is either on the frame or on the base plate. The serial number is important to ensure queries, spare parts orders and warranty claims can be dealt with easily.

CE0063 2013		DKB Household Switzerland AG Eggbühlstrasse 28 8052 Zurich	
Typ:	Serial No.:	X00X00-00/00/00000	
Article No.:			
Kettle: large burner Q=8.5kW(12g/h) small burner Q=1.2kW(9g/h) Total rate Q=9.7kW(21g/h) Side burner Q=0.8kW(27g/h)			
Rated / Preset	30/37 mbar	Cal. I	Cal. II
0201/0201		020-30/37mbar	020-30/37mbar
		Cal. I, gas	Cal. II, gas
		020-30/37mbar	020-30/37mbar
			Made in China

Keep the user guide in a safe place. It contains important information about safety, operation and maintenance of your Charcoal Kettle Barbecue. **Attention: The Charcoal Kettle Barbecue from OUTDOOR-CHEF must not be used as a fireplace!**

### Advantages of OUTDOORCHEF Charcoal Kettle Barbecues

- The OUTDOORCHEF Charcoal Barbecue is an innovation in charcoal barbecuing.
- Unlike standard kettle barbecues, it is equipped with the patented Funnel System® and with an integrated drip pan. This advancement in grilling technology guarantees top quality grilling without unpleasant and harmful flare-ups.
- Cooking grid and funnel are connected so both parts can easily be rotated as a unit.
- Without having to change any parts on the barbecue, this allows you to cook directly or indirectly.
- The hinged cooking grid and the opening in the funnel make the refilling process of charcoal briquettes easy and safe!
- An additional ring on the grid avoids charcoal briquettes from falling into the bowl.
- The position of the lower vents is indicated by a note on the ash holes.



- Convection heat can be produced by closing the lid.
- To prevent the meat from drying out, water can be filled into the drip pan. This evaporates during the cooking process. Delicious flavours can be created by adding wine, fruit juices or woodchips such as apple, hickory or mesquite.

### Safety instructions

Non-observance of these safety instructions and precautions can lead to serious injury. Therefore please read the following instructions before using your barbecue.

- Never use this barbecue indoors.
- Never leave the barbecue unattended while in use.
- Before using the barbecue, position it out of the wind as much as possible.
- Only use commercial barbecue firelighters and follow the instructions on the packaging.
- CAUTION ! Do not use fluids such as petrol or similar highly flammable spirits to light or re-light the barbecue! Only use firelighters according to EN1860-3 standard.
- Do not add lighter fluids or charcoal briquettes, impregnated with barbecue lighter fluid to hot or warm charcoal briquettes.
- Keep a secure distance of 1.5 meters from combustible materials.
- CAUTION ! Always keep children and pets away from the barbecue.
- CAUTION ! This barbecue gets very hot. Do not move it when in use.
- Do not push appliances which are fitted with castors over uneven surfaces or ledges!
- Do not remove ashes until all charcoal briquettes are completely burned out and fully extinguished.
- Always wear heat resistant oven mitts when grilling or adjusting the vent holes.
- Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.

### Preparations before Use

- Place the barbecue on level and safe ground at all times.
- Before lighting the charcoal briquettes ensure that the ash catcher is properly in place and all vent holes are open. The position of the lower vents is indicated by a note on the ash holes.
- To light the charcoal briquettes we recommend that you use chimney charcoal lighter and standard firelighters with paper rather than barbecue lighter fluid.
- For a cooking time of around 1.5 hrs you need around 1 kg of normal charcoal or around 0.5–1 kg of charcoal briquettes.

- OUTDOORCHEF recommends using quality charcoal briquettes rather than normal charcoal and to store them in a dry place.

## Lighting Barbecues with a Booster Grid for Firelighters

1. Remove the inner parts from the barbecue (charcoal grid, cooking grid, drip pan and funnel) before lighting the charcoal briquettes.
2. Place the firelighters on the booster grid and light them. Never use fluids such as petrol or similar highly flammable spirits to light or re-light the barbecue! Do not add lighter fluids or charcoal briquettes impregnated with barbecue lighter fluid to hot or warm charcoal briquettes.
3. Insert the charcoal grid and distribute the charcoal briquettes over it. Never put them directly on the bottom or sides of the bowl to avoid harming the porcelain finish!
4. Wait approximately 30–45 minutes until the charcoal briquettes are covered with a light coating of grey ashes.

## Lighting Barbecues without a Booster Grid for Firelighters

1. Remove the following inner parts from the barbecue (cooking grid, funnel, drip pan) before lighting, so that sufficient air is available and thus optimal burning power is ensured.
2. Place the firelighters directly on the charcoal grid and light them. Never use fluids such as petrol or similar highly flammable spirits to light or re-light the barbecue! Do not add lighter fluids or charcoal briquettes impregnated with barbecue lighter fluid to hot or warm charcoal briquettes.
3. Cover the firelighters evenly with charcoal briquettes. Never put them directly on the bottom or sides of the bowl.
4. Allow the charcoal briquettes to burn for about 30–45 minutes with the cover off until they are covered with a light coating of grey ashes. At this point you can start grilling.

## Grilling

1. Now distribute the hot charcoal briquettes on the charcoal grid so that only ½ the charcoal grid is covered and the drip pan can be placed in the centre. The other half of the charcoal grid should stay uncovered:
  - a) reach optimum air flow and maximum heat.
  - b) switch from direct to indirect cooking by rotating the cooking grid.

**Indirect:** Cook over the closed funnel part; not directly over glow so fatty meat is protected from flare ups. is protected from flare-ups. For example duck, chicken, marinated meat or for slow cooking.

**Direct:** Cook directly over the open funnel and the charcoal: Preferable for less fatty meat which creates less flare-ups when sautéing or fast cooking.

2. Place the drip pan in the centre of the charcoal grid and fill with the desired liquid.
3. Now insert the funnel and the cooking grid. Ensure the opening in the grid is aligned with the opening in the funnel and the two brackets underneath the cooking grid are aligned with the two corresponding holes in the funnel!
4. Rotate the opening of the funnel over the burning charcoals to allow a better air flow in the barbecue.
5. Now you are ready to cook! Keep an eye on the temperature development in the barbecue before adding more charcoal briquettes. Take care that the temperature does not exceed 300°C/626°F. Overheating can deform barbecue parts!
6. To refill charcoal briquettes during cooking rotate the grid so that the opening of the funnel is over the place you want to add the charcoal briquettes. Wait approximately. 5–10 minutes until the refilled charcoal is burning completely before closing the lid.

## Useful Instructions and Tips

- Do not place the hot lid on the lawn. Use the integrated lid hook located on the inner edge of the 480 bowl or the lid holder/hinge on 570 bowls.
- Ensure that there is always some liquid in the drip pan.
- The position of the lower vents is indicated by a note on the ash holes.
- The heat can be easily regulated by opening or closing the lower bowl vent holes. Closing the holes reduces the air and heat. Opening the holes increases air and heat. The air vent on the lid must remain open during use!
- OUTDOORCHEF recommends keeping the lid closed during the cooking process. This produces convection heat and reduces the cooking times up to a third.
- When turning meat during cooking never pierce it with skewers or forks as this will result in a loss of meat juices and will dry the meat out!

## Maintenance

- If you wish to extinguish the charcoal briquettes, place the lid on the bowl and close all air vents. Do not use water.
- Always remove ashes before grilling again.
- Clean the various grids with a brass/copper brush or barbecue cleaner suitable for porcelain surfaces. The drip pan may be cleaned with soap and water or use the BBQ Cleaner from OUTDOORCHEF.

NEVER use steel brushes, aggressive detergents or sharp objects!

- To preserve the appearance of your barbecue and to enjoy using it for as long as possible we recommend that you treat all wooden parts with a wood oil once a year – this will help to prevent them from distorting and splitting.
- To extend the life of your barbecue we recommend the additional protection with an OUTDOORCHEF cover.

## **OUTDOORCHEF BBQ Cleaner-Use:**

For the sake of your hands, wear gloves and even glasses. Spray the barbecue or the accessories thoroughly while still warm. Leave to set for 15–30 minutes. Spray soiled surfaces again, vigorously rinse with water, and then dry.

## **Warranty**

### **1. Warranty**

On purchasing this OUTDOORCHEF product from an authorised dealer, you have not only acquired the product but also a manufacturer warranty of up to three years from DKB Household Switzerland AG ('DKB') subject to the following conditions.

This warranty shall solely apply to the rectification of defects that arise during proper use and are demonstrably attributable to material and/or manufacturing defects.

### **2. Procedure**

On receipt of the product, immediately check that it is fully functional and for any defects. If the product purchased has an unexpected defect, please follow the procedure below (bring-in warranty):

- Please contact the dealer\* from whom you purchased the product within 30 days of discovering the defect with the product/component, receipt, serial number and product number\*\*
- Explain the situation by presenting the defective product/component or a photograph
- Once the dealer or DKB has inspected the defect, the free warranty shall enter into force pursuant to number 3 (subject to the reservation that the transport and dispatch costs shall be borne by the private original purchaser).

### **3. Scope of the warranty**

The DKB manufacturer warranty is valid from the date of purchase for the private original purchaser. Warranty claims may only be made upon presentation of the original sales receipt.

The warranty services shall be provided at DKB's discretion by means of maintenance, the replacement of defective parts, the replacement of the product or,

if the operation of the appliance is not impaired, through a price reduction. There shall be no entitlement to rescind from the sales agreement due to warranty claims. There shall be no entitlement to a replacement product during repairs.

The provision of warranty services shall neither extend nor re-start the warranty period. Replaced parts shall become the property of DKB. If the product is replaced, the warranty period shall re-start.

The warranty periods are:

- 3 years on the enamelled kettle (base and lid) against corrosion
- 3 years on the enamelled cooking grid against corrosion or burning through
- 3 years on all stainless steel parts against corrosion or burning through
- 2 years on all other manufacturing/material defects
- Any claim for damage to the enamel finish must be submitted within 30 days of purchase to be covered by the warranty. The warranty is only valid for new appliances which have not yet been used.

### **4. Exclusions**

No defect, meaning no material or manufacturing defect as defined by these conditions, shall be deemed to exist and no warranty claims shall be validated under the following circumstances:

- Normal wear and tear arising from the intended use.
- Defects and/or damage caused by the incorrect, improper or unintended use or improper installation, assembly and repair attempts by non-authorised persons.
- Defects and/or damage caused by non-compliance with the user guide or the operating/maintenance instructions (e.g. damage caused by the improper assembly or cleaning of the enamelled surfaces of the funnel or cooking grid, non-conductance of the leak test etc.).
- Unevenness, colour variations in the enamelling and minor imperfections (e.g. production-related support points on the lower edge of the lid or suspension points).
- Discolouration and damage to the product (e.g. finish colour) as a result of the weather (incl. hail), the improper (non-weather-protected) storage of the product or the improper use of chemicals.
- The formation of corrosion and rust as a result of the weather or the improper use of chemicals.
- Defects that do not notably impair the intended use or the benefits of the product.
- In general for wear-and-tear parts such as the cooking grid, funnel, burners, thermometer, ignition, electrodes, ignition cable, gas tube, gas pressure regulator, battery, heating element, reflector, aluminium protective foil and charcoal grid.
- Defects and/or damage resulting from modifications, using the product for purposes other than those intended or wilful damage.

- Defects and/or damage resulting from improper maintenance or repairs.
- Defects and/or damage resulting from the non-conductance of routine maintenance.
- Defects and/or damage that occurred in the original transit.
- Defects and/or damage resulting from force majeure.
- Defects and/or damage resulting from wear and tear during professional use (in hotels or restaurants, at events etc.).

DKB excludes all customer claims not expressly listed in these warranty conditions provided it is not subject to a mandatory legal obligation or liability. This shall also, and in particular, apply to claims for compensation due to non-fulfilment, the reimbursement of consequential damages arising from the defect, lost profit and transport damage not reported to the dealer within 30 days of the product being received.

OUTDOORCHEF operates a policy of continuous product development and improvement. As such we reserve the right to alter the products without prior notice.

The registered trademark OUTDOORCHEF is represented by the following company:

DKB Household Switzerland AG  
Eggbühlstrasse 28  
Postfach  
8052 Zürich – Switzerland  
[www.dkbrands.com](http://www.dkbrands.com)

\* A list of dealers can be found on our website at [www.outdoorchef.com](http://www.outdoorchef.com).

\*\* The serial number and product number can be found on your barbecue's data sticker (see the product user manual)

### **Information for temperature indicator:**

A tolerance of +/- 10 % is possible.

THE USER GUIDE SHOULD BE KEPT AND STORED IN A PLACE THAT IS ACCESSIBLE AT ALL TIMES.

Manual Charcoal Kettle Barbecue 2013\_article number 19.100.18

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### **Distribution:**

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CH-8052 Zürich

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Internet: [www.outdoorchef.ch](http://www.outdoorchef.ch)

**Serial number**

